

whereby the apparatus is configured such that on activation of the heater unit by a user, hot vapor generated on contact of the reagents is directed through the injection nozzle and into the filling of the foodstuff thereby to apply heat directly to the filling.

45. (New) Portable apparatus as claimed in Claim 44, wherein said outer wrapper is edible and part of the food product itself.
46. (New) Portable apparatus as claimed in Claim 44, wherein said outer wrapper comprises packaging material.
47. (New) Portable apparatus according to Claim 44, wherein said heater unit comprises a frangible barrier arranged to separate said reagents, said barrier being configured to break on activation of the unit by a user thereby to enable said chemical reagents to contact one another.
48. (New) Portable apparatus according to Claim 47, comprising an activator operable by a user to break said frangible barrier.
49. (New) Portable apparatus according to Claim 44, wherein said hot vapor comprises steam.
50. (New) Portable apparatus according to Claim 49, wherein said separated chemical reagents include quicklime and water.
51. (New) Portable apparatus according to Claim 44, comprising an extendible coupling configured to connect said nozzle and said heater unit.
52. (New) Portable apparatus according to Claim 44, wherein only said filling is directly heated by said hot vapor, said wrapper acting as an insulator such that the food product once heated can be held in the hand.

53. (New) A method of heating a food product, wherein the food product comprises a filling contained within an edible outer wrapper, the method comprising the steps of: operating a heater unit to provide hot vapor, and injecting said hot vapor into the filling contained within said edible outer wrapper to heat said food product.
54. (New) A method as claimed in Claim 53, wherein the step of operating the heater unit comprises operating a heater unit activator.
55. (New) A method as claimed in Claim 54, comprising on operation of the activator the step of mixing reagents that react with one another to provide said hot vapor.
56. (New) A method as claimed in Claim 53, comprising supporting said food product for heating on said heater unit.
57. (New) A method as claimed in Claim 53, comprising inserting a nozzle coupled to said heater unit into the food product filling, hot vapor provided on operation of the heater unit passing through said nozzle and into said filling to heat said food product.
58. (New) A method as claimed in Claim 57, comprising the step of supporting the food product for heating on said heater unit, the support of said food product on said heater unit causing said nozzle to penetrate the food product filling.
59. (New) A nozzle according to Claim 57, comprising the step of removing the nozzle from the food product filling prior to consumption of the food product.
60. (New) Apparatus for displaying, supporting and subsequently heating an edible food product, said food product comprising an edible wrapper containing an

edible filling and being wrapped in removable inedible packaging; the apparatus comprising:

a housing comprising a hollow housing main body and a front wall assembly projecting outwardly from said housing main body to define a food product support region in which a food product wrapped in removable inedible packaging can be supported adjacent the housing main body for display;

first and second separated reagent chambers defined within said hollow housing and containing first and second reagents respectively, said first and second reagents being capable of reacting with one another on contact to generate a hot vapor;

an activator operable by a user to couple said first and second chambers and thereby permit said first and second reagents to come into contact with one another to generate said hot vapor;

an injection nozzle arranged in use in said food product support region; said nozzle being configured, following support of said edible food product in said food product support region for heating, to penetrate the filling contained within the wrapper; and

a coupling between said injection nozzle and said hollow housing main body;

wherein the apparatus is configured and arranged:

to permit the display of a food product wrapped in removable inedible packaging prior to consumption of the food product;

to permit the support of the food product in said food product support region such that the injection nozzle penetrates the filling, and

on activation of said activator to permit said first and second reagents to come into contact with one another to generate hot vapor for direction by said coupling from said hollow main housing body through said nozzle and into said filling to heat said food product.

61. (New) Apparatus according to Claim 60, wherein said first and second reagents comprise water and quicklime, respectively, and said hot vapor comprises steam.